

ORDINANCE RECOMMENDATIONS
FOR THE ALLOWANCE OF COMMUNITY
MOBILE FOOD VENDING

A RESEARCH PAPER
SUBMITTED TO THE GRADUATE SCHOOL
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TABLE OF CONTENTS

	PAGE
Acknowledgment Page	1
List of Tables	3
List of Figures	4
Abstract	5
Key Terms.....	6
CHAPTER	
I. Introduction	7
Background	7
Methodology	8
Historical Considerations.....	9
II. The Case for Food Trucks	12
Economic Considerations	13
Social Considerations.....	15
III. The Case against Food Trucks	19
Economic Considerations	20
Social Considerations.....	21
Conclusion	23
IV. Food Truck Ordinance Analysis	25
V. Discussion and Recommendations.....	35
Appendices	
A. Tables	40
B. Case Studies	41
References.....	61

LIST OF TABLES

TABLE	PAGE
1. Table 1: Summary of Analyzed Food Truck Ordinance Findings.....	28
2. Table 2: Summary of Ordinance Recommendations	39
3. Table 3: Analyzed Case Study City by Population.....	40

LIST OF FIGURES

FIGURE	PAGE
1. Figure 1: Chuck Wagon.....	9
2. Figure 2: Roach Coach.....	11
3. Figure 3: Oscar Mayer Weinermobile	14
4. Figure 4: Food Trucks for Open Spaces	16
5. Figure 5: College Campus Food Truck.....	17
6. Figure 6: Food Trucks and Unhealthy Food	22
7. Figure 7: Food Truck Commissary View #1	30
8. Figure 8: Food Truck Commissary View #2	30
9. Figure 9: New York's Utilization of Green Carts.....	33

ABSTRACT

Research Paper: Ordinance Recommendations for the Allowance of Community Mobile Food Vending

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Mobile Food Vending is one of the fastest growing entrepreneurial industries in the world. In a time of recession and high unemployment rates, people are searching for ways to create their own job rather than waiting for the market to make a turn for the better. With this increase in usage of food trucks, local governments are investigating methods to effectively regulate these operations with the use of a food truck ordinance. Through research of the literature on the subject and the completion of a food truck ordinance analysis, I have formulated my own list of preliminary recommendations for a food truck ordinance.

KEY TERMS

Term	Description
Brick and Mortar	used to described businesses that are operated from within a physical building
Chuck Wagon	one of the first known forms of a food truck
Citation	Notice of regulation violation
Commissary	area used to prepare food and store cooking utensils
Entrepreneur	Person who operates own business
Food Desert	an area that has little access to healthy food such are fresh fruits and vegetables
Food Truck	a mobile food vending unit used to sell pre-packaged or prepared foods
GPS (Global Positioning System)	a device used to determine location
Incentive	rewards used to encourage the operation of a specific food truck
Inspection	Examination of food truck to make sure it adheres to health regulations
Ordinance	a document that details the regulations of a community
Permit	a document giving authorization
Pilot Program	used as a test trial
Proximity	vicinity in space
Regulation	a law or rule used for enforcement
Roach Coach	a form of a food trucks that frequents work sites during lunch hours

CHAPTER ONE

Introduction

Mobile Food Vending is the operation of selling either pre-packaged or prepared foods from a portable vehicle. There are many different variations as to what constitutes a mobile food vending unit. They can come in the form of food trucks, push carts and other forms of trailers. This paper will focus on the use of food trucks and how they should be regulated within communities.

Problem Statement

Although many cities are starting to adhere to the significance of having an updated Food Truck Ordinance, the question remains as to what universal regulations should be included in such an ordinance.

Background

As the recent years have shown to be economically difficult for most businesses, restaurants in particular have been hit especially hard. In searching for ways to remain open for business, they have started lobbying and requesting city legislatures to either create or update a food truck ordinance for that particular city.

Purpose

The purpose of this study is to formulate a list of recommendations that can be used by local city governments when looking to update or create a Food Truck Ordinance. Typical components comprised in a Food Truck Ordinance include health regulations, location regulations, sales tax regulations and permit regulations. The goal is to have both standard brick and mortar businesses and food trucks successfully coexist while still fostering healthy competition.

Methodology

In order to formulate my own universal list of recommendations for any Food Truck Ordinance, I will research the literature pertaining to the history of mobile food vending, arguments for food trucks, arguments against food trucks and perform a comparative analysis of several functioning food truck ordinances. The comparative analysis will be comprised of food truck ordinances from a diverse selection of cities in the United States. The selected cities will vary by location and demographics. Each ordinance will be broken down in order to compare typical food truck ordinance components such as: health regulations, location regulations, permit fees, citations, nutrition incentives and available hours of operation. I will also research the current trends and concerns mobile food vendors may have in each of the selected cities. While it is my goal to formulate a universal list of recommendations for a food truck ordinance, some regulations will have to ultimately adhere to the specific local needs of the community.

History of Food Trucks

There is a long standing history of food trucks operating within the United States. Mobile food trucks have been around for many years and have been documented in the United States as early as 1691 in New York City.¹ Towards the end of the 19th century, cattle rancher, Charles Goodnight is credited as being the inventor of the first mobile food vending business.² He utilized what eventually became known as the “chuck wagon.” The chuck wagon was formed from an army wagon with a large pantry box added onto the back. The pantry area afforded the space in order to cook meals and store utensils. A photo illustration of a chuck wagon can be found below in Figure 1. Goodnight was able to capitalize off of traveling cowboys by providing them with food and other necessities while away from home.

Figure 1: Chuck Wagon



Chuck Wagons were used as an earlier form of a food truck in order to help service cowboys and cattlemen.³

As with the current trends, food trucks were initially one of the primary sources of employment for immigrants. By 1925 approximately (63%) of mobile food vendors were Jewish immigrants while the remaining were mostly Italian (32%).⁴ The market for mobile food vendors thrived as it catered to the needs of the poor. On the other hand, the indoor retail stores catered more to the middle and upper class customers.⁵ Though they may not have known it at the time, these working immigrants were effectively implementing a business strategy known as “the focused cost leadership strategy.” The purpose of this strategy is to seek the lowest costs of operations within a special market and to capitalize on it.⁶

The United States popularity of food trucks began to take notice in the 1930s. For example, approximately 25,000 mobile food vendors were operating in the city of New York at the time.⁷ Due to this overpopulation of food trucks, New York began implementing laws in order to help regulate them. The number of operating food trucks was reduced significantly to around 3,000. This transition into regulation saw its complications as government officials did not know how to differentiate between regulating standard brick and mortar businesses from mobile vendors. For a time, mobile vendors were outlawed all together in order to encourage them to operate from marketplaces.

Figure 2: Roach Coach



Roach Coaches are known for servicing factory and construction site lunch hours.⁸

Beginning in the 1960s, “roach coaches” began to frequent construction and manufacturing sites during lunch hours. Roach coaches were a form of a food truck but got their name from their reputation of not being the most cleanly or sanitary. The operation of roach coaches help lead to the implementation of more health regulations. Once standard indoor retail stores began to take notice on the profits they were missing due to the mobile food truck vendors, they lobbied for more regulation to diminish their economic impact. The regulations came in the form of health codes, location regulations, taxes and permit regulations and the enforcement of citations.

CHAPTER TWO

The Case for Food Trucks

When making the case for food trucks in a community, there are many opinions and facts that have been levied in order to defend their overall significance and importance to any viable community. The pro-food truck arguments vary within a wide range of social and economic categories. Some of the arguments that have been advocated include the promotion of entrepreneurship, food industry marketing and a branding mechanism, health proponents and assistance to food desserts, as well as other social impacts.

Economic

It has been argued that food trucks help increase foot traffic to underdeveloped areas and help to promote job creation. For example, in a study conducted in Washington D.C., it was found that since the first food truck was opened for business under the D.C. Food Truck Association, more than 250 full time jobs were created. The food truck operations also helped to stimulate the economy by purchasing their ingredients from local produce stores.⁹ Food trucks have also been found to help other nearby businesses with the increase in foot traffic that they produce.

Economists have found that the additional retail opportunities offered to the customer will increase competition, which gives rise to better productivity, price stabilization, greater variety in product definition and better service, which are all factors that would increase the attraction of a business district.¹⁰

Entrepreneurship

At a time when unemployment in the United States hovers around 7.9%¹¹, Americans are continuously looking for ways to create a job rather than waiting for the market to turn around. In spite of the economic downturn that has taken place across the world, the mobile food vending industry has continued to grow and has been deemed one of the top startup businesses during that time period. One of the main explanations for this is that food trucks have a lower overhead than standard brick and mortar restaurants and can be moved if one location does not generate enough business.¹² At its current rate of growth, the mobile food vending industry is expected to be worth approximately \$2.6 billion by the year of 2017.¹³

Marketing and Branding

A recent trend has emerged to where food trucks are not solely being used to sell food but they are also beginning to be used as a marketing and branding tool. This concept could also be considered to be more of a resurgence as hot dog company, *Oscar Mayer* popularized their brand in 1936 by selling their products from the first portable hot dog cart dubbed, *The Weinemobile*.¹⁴ An illustration of the wiener mobile can be found below in Figure 3. Most recently, franchise restaurants such as *Sizzler*, *Applebees*, *Taco*

Bell, Red Robin and Jack in the Box have entered the mobile food vending industry in order to market their restaurants. Dennis Suh, the operations director of a custom food truck design company, states that food trucks are beneficial in that they are like having a roaming billboard advertisement in whatever city you're operating.¹⁵

Figure 3: Oscar Mayer Weinermobile



The Oscar Mayer Brand was one of the first companies to utilize food trucks as a marketing tool.¹⁶

Social

One of the key arguments for the operation of food trucks is that they help to provide a sense of community through the use of social communication and an alternative

form of street surveillance. In his book, *City Comforts: How to Build an Urban Village*, David Sucher endorses the use of vendors as a means to encourage interaction amongst community members.¹⁷ He believes that thriving communities have outlets that provide for the “chance encounter” with old friends as well as making new ones. These outlets help to strengthen a sense of community and help to foster human connections.

He also argues that the presence of vendors helps to promote safety for the areas where they operate. The mere presence of food trucks can benefit an area through the use of an alternative “set of eyes” which will help to curb crime from criminals and mischievous adolescents. Sucher’s arguments are demonstrated in a mobile food vending study that was conducted in Seattle, Washington. Their study found that mobile food vendors help to provide festive, pedestrian-friendly streets.¹⁸ They also found that introducing people to new cultures and foods helps to encourage community residents into spending time in open public spaces intended for leisure.

Figure 4: Food Trucks for Open Spaces



Cities such as Atlanta, GA are utilizing food trucks to encourage pedestrian usage of open spaces.¹⁹

Health

Arguments have been made that food trucks that specialize in the sale of whole fruits and vegetables can help with America's weight issues and the plight of food deserts. It is projected that if America does not make some serious changes, by the year 2030, nearly 44% of Americans will be considered as obese.²⁰ As of now, the Centers for Disease Control and Prevention estimate that 35.7% of Americans fall into the category of being obese.²¹ Obesity can lead to other health concerns such as: cardiovascular disease, diabetes, high blood pressure (hypertension), and other orthopedic concerns.²²

Communities that have little access to fresh and affordable produce are considered to be food deserts. These areas are typically made up of minorities and those who represent lower socio-economic levels. A correlation has been found between areas that have a high percentage of the population who are considered to be obese and areas that have been deemed as food deserts. A study conducted by the USDA (United States Department of Agriculture) found that the absence of healthy options for these areas cause poor diets and initiate diet-related conditions such as obesity or diabetes.²³ Cities such as New York, NY and Chicago, IL have introduced programs that will help to combat these issues through their mobile food vending regulations. Both of these initiatives will be discussed in greater detail in the ordinance analysis section of the paper.

Figure 5: College Campus Food Truck



College campuses are utilizing food trucks in order to service students²⁴

College Campuses

A segment where food trucks are becoming increasingly more popular are on many college campuses in the United States. The following universities have begun to allow food trucks onto their campuses including: Mercyhurst University (Pa.), the University of California, the University of South Florida, the University of Houston, and the University of San Diego.²⁵ Many of the university food service coordinators of these institutions have elected to support the implementation of food trucks for reasons relating to variety in meal options, as well as food trucks being able to offer selections at an appropriate price point for college students. Thomas MacDermott, a consultant for *Foodservice Consultants Society International*, states that college campuses are an idea target for food truck operators because they offer products that young people like which are quick, cheap and affordable.²⁶ Food trucks are also able to respond to the varying schedules of college students with their wide range of hours of operation.

CHAPTER THREE

The Case against Food Trucks

Various adversaries have found food trucks to be detrimental to the overall fortitude of any community. The reasoning behind their arguments stem from various social and economic impacts brought on by the operation of mobile food vending. Some of the arguments that have been levied include but are not limited to: health concerns, increased competition for standard brick and mortar restaurants, and pedestrian and traffic congestion concerns.

Economic

When a community explores the possibility of altering or decreasing the amount of food truck location regulations, one of the main gripes that gets voiced is that less regulations equates to unfair competition for standard brick and mortar restaurants. Some of the unfair advantages that are alleged by the opponents of food trucks include the following arguments:

- Food trucks pay no property taxes
- Food trucks have less overhead costs

- Food trucks don't have to adhere to building codes
- Food trucks don't have to provide restroom facilities
- Food trucks have a mobility advantage of being able to change locations when business slows down

Similar variations of these claims are currently being addressed in the city of New Orleans, Louisiana. As of January 2013, the city council is in the process of updating their food truck ordinance.

One of the proposed regulations that has received the most opposition is the new location regulation that would allow food trucks to operate within 50 ft. of brick and mortar restaurants rather than the current regulation requiring food trucks to operate at least 600 ft. away from brick and mortar restaurants.²⁷ Spearheading the campaign against this new regulation is the New Orleans LRA (Louisiana Restaurant Association). Paul Rotner, president of the New Orleans chapter of the LRA, said the organization does not oppose food trucks "conceptually" but argued for consistent health and tax rules for trucks and "brick and mortar" restaurants.²⁸

Chicago, Illinois is another city that is in the process of making changes to their food truck ordinance. Some of the changes that are being considered include the implementation of a requirement to keep food trucks at least 200 ft. away from brick and mortar restaurants. In order to make sure this regulation is followed, there would also be a requirement that all food trucks be equipped with a GPS (Global Positioning System) device.²⁹ The implementation of these regulations has led some Chicago food truck

operators to file a lawsuit against the city, alleging both the 200-foot rule and the on-board GPS device were “anticompetitive government restrictions.”³⁰

Chicago restaurant owner, Glenn Keefer, argues that food trucks siphon off customers from brick and mortar businesses that pay property taxes, rent and fees for signs, loading zones, and building permits.³¹ He also argues that standard restaurants average only 4% in profits annually, while food trucks are able to offer similar menu options for cheaper due to less overhead costs. He goes on to say that these things create unfair competition and can lead to empty storefronts, lost jobs and fewer tax dollars.

Social

One of the chief concerns as it pertains to the operation of food trucks is the cleanliness of the trucks, the quality of hygiene of the workers and sanitation of the equipment used to cook the food. While the majority of the cities that do allow food trucks to operate do impose certain health department rules, opponents allege that food truck health regulations are not inspected enough and are not treated with the same degree of strictness of brick and mortar restaurants.

A study was conducted in New York, NY that examined the health aspects of the nearly 4,000 mobile food vending units that operate within the boroughs. The study consisted of an observation process in which selected food trucks were observed for approximately twenty minutes out of the day. During that time period, any actions that were considered to be health violations as per the New York City Code of Health were documented and recorded. The ending result of the study was not very encouraging.

Some of the violations that occurred included: workers were found contacting food with bare hands, workers were observed vending with visibly dirty hands or gloves, and out of all the observing, no vendor once washed his or her hands or changed gloves in the 20-minute observation period.³²

Figure 6: Food Trucks and Unhealthy Food



Opponents of Food Trucks argue that they display unhealthy offerings such as of Chips and Candy to entice children.³³

Other health concerns levied against the operation of food trucks is that they serve unhealthy food which in turn is helping to contribute to America's obesity issue. Bill Monning, a California Assembly Member, introduced legislation that would have prohibited the operation of food trucks within 1,500 ft. of any school. According to Mr.

Monning, California's children face unprecedented levels of obesity that can lead to preventable type-2 diabetes, heart disease, organ failure, stroke and other adverse health impacts.³⁴ Monning cited the California Food Policy Advocates who found that the presence of mobile food vending trucks at schools as one of the most significant influences undermining nutritious school food programs.³⁵ Food trucks have been accused of parking near schools and displaying chips and candies to entice children such as in the photo above in Figure 5.

Traffic safety is an additional concern that is often alleged by those who oppose the operation of food trucks. They claim that mobile food vending increases traffic congestion and that food trucks take up parking spaces that would normally be utilized by customers who frequent standard brick and mortar businesses. This issue is currently being debated in the New York borough of Staten Island. The borough has seen a significant increase in food truck permits from 14 in 2011 to 36 currently.³⁶ In order to combat this issue, some cities implement location timing regulations that limit the amount of time a food truck can operate from one place. For example, Los Angeles limits how long trucks may park in one spot and Washington D.C. has a law requiring food trucks to clear out once the line of customers has been served.³⁷

Conclusion

After researching all of the arguments for and against the operation of food trucks, I have come to the conclusion that food trucks can be beneficial to a community and their operation should be encouraged. Socially, food trucks have been found to expose local residents to different cultural culinary options and also help to increase pedestrian foot

traffic to underutilized locations. Economically, other standard brick and mortar businesses are able to capitalize on this increased pedestrian presence.

CHAPTER FOUR

Food Truck Ordinance Analysis

In order to examine the current regulations that can be found in most food truck ordinances, an analysis of sixteen functioning city food truck ordinances was conducted. Table 1 lists the cities and a summary of the key findings which can be found below. The selected cities were chosen from various locations of the United States consisting of varying demographics. A list of the selected city's population can be found in Appendix (A). While each city ordinance has their own way of regulating food trucks, certain commonalities can be found amongst them. The typical regulations that can be found in each ordinance specify the requirements of gaining a permit, license fees, health and inspection requirements, commissary requirements, location requirements, hours of operation limitations, nutrition incentives and insurance requirements.

Description of Each Ordinance Regulation

Health Regulations

Mobile food vending health regulations are typically aligned with the laws of that particular state. According to the *Arizona Food Code*, these regulations are geared

towards protecting the public from food-borne illness, with provisions designed to prevent contamination and promote hygiene.³⁸ In order to make food regulations universal amongst the various states, the U.S. Food and Drug administration developed a model Food Code for the states to model theirs after.³⁹ The city of Philadelphia, PA is one of the cities to model their food truck health regulations after the USDA's recommendations. The model includes categories such as food purchasing, record keeping, food preparation, refrigeration and storage, cleaning and the use of commissary.

A commissary is a centralized facility where vendors clean and store their vehicles as well as sanitize their equipment.⁴⁰ The commissary can also be used as a kitchen as local laws typically don't allow food to be prepared from the home.

Characteristics of a commissary that were included in the regulations for the city of Philadelphia included the following:⁴¹

- Water supply
- Food storage
- Food preparation as approved by the Department
- Solid and liquid waste disposal
- Utensil cleaning facilities
- Vending unit cleaning facilities
- Vending unite storage

Location Regulations

One of the key contemplations often emphasized when opening a new business is "location, location, location!" It would seem logical for a mobile food vendor to pick a location that has heavy foot traffic but location is typically the most dominant regulated component that can be found in local ordinances. Location regulations are used to dictate where mobile food vendors are able to operate. Chief criteria that apply to location

regulations include right of way size, sidewalk width, line of sight obstructions, traffic constraints, public safety, personal security, private property lines, building facades, building tenants, street hardware and lighting.⁴² Location regulations are more diverse from city to city and follow a variation of requirements. For example, the municipality of St. Ann, Missouri allows vending within the following location regulations:⁴³

1. Vend at any location where the sidewalk is not over six (60 feet in width
2. Vend within fifteen (15) feet of any entrance-way to any building
3. Vend within fifteen (15) feet of any driveway entrance to a police or fire station, or within fifteen (15) feet of any other driveway
4. Vend within one hundred (100) feet of the crosswalk at any intersection
5. Vend within fifty (50) feet of any bus stop sign
6. No vending within five hundred (500) feet of any church or hospital

These regulations are considered to be more flexible than those you would find in greater populated city. St. Ann is home to approximately 13,000 residents.⁴⁴ A more populous city such as Philadelphia, Pennsylvania imposes more complex regulations. It names specific streets and areas of town where mobile vending is to be allowed. Philadelphia use strategic mechanisms in order to prevent food trucks from interfering with other commercial districts.

Permit/Citation Regulations

Before individuals are able to operate a food truck, they must apply for either a permit or license that is required by local governments. Typically before the permit is issued, the food truck operator must pass a health inspection and pay all applicable fees. Some cities cap the total number of permits they give out at a time and are in high demand in some of the larger cities.

Table 1: Summary of Analyzed Food Truck Ordinance Findings									
City	Permit/License Fees	Inspection Requirements	Commissary Requirement	Proximity Reg. To Schools, Churches, Hospitals	Hours of Operation Requirements	Nutrition Incentives	Insurance		
Baltimore, MD	Yes (\$150)	Yes (Health Dept)	Yes	Yes (500 ft.)	N/A	No	No		
Boston, MA	Yes (\$500)/Limited	Yes (Fire Dept & State Sanitary)	Yes	No	N/A	No	Yes		
Chicago, IL	Yes (\$700-\$1000)	Yes	Yes	No	5 a.m. - 2 a.m.	Yes	Yes		
Dallas, TX	Yes (\$465)	Yes	Yes	No	6 a.m.-8 p.m.	No	Yes		
Evanston, IL	Yes (\$461)	Yes (Evanston Health Dept)	No	Yes (500 ft.)	8 a.m.- 9 p.m.	No	Yes		
Fort Collins, CO	Yes	Yes (Health Dept)	No	Yes (200 ft.)	7 a.m.- 3 a.m.	No	Yes		
Frisco, TX	Yes (\$300)	Yes (Health & Food Safety)	Yes	No	N/A	No	No		
Hillsborough, NC	Yes (\$200)/ Limited	Yes	No	Yes (10 ft.)	8 a.m.- 8 p.m.	No	No		
Largo, FL	Yes (\$200)/ Limited	Yes	No	No	N/A	No	No		
Milwaukee, WI	Yes	Yes (Mil. Health Dept.)	No	Yes (300 f.t)	6 a.m.-9 p.m.	No	No		
Minneapolis, MN	Yes (\$818)	Yes	No	No	6 a.m.- midnight	No	Yes		
Phoenix, AZ	Yes (\$380)	No	No	No	6 a.m.- 2 a.m.	No	No		
Portland, OR	Yes (\$340-\$425)	Yes (Multnomah County)	No	Not allowed on school grounds	6 a.m.- 10 p.m.	No	Yes		
Raleigh, NC	Yes (\$228)	No	No	No	6 a.m.- 3 a.m.	No	No		
Woodland, CA	Yes (\$80- \$137)	Yes (Yolo County)	No	Yes 9300 ft.)	8 a.m.- 10 p.m.	No	No		
*Each Ordinance Summary can be found in Appendix (B)									

Food Truck Ordinance Analysis

Permit/License

All of the examined cities have some type of requirement for a permit or license in order to operate a food truck. The pricing for a permit ranged anywhere from \$75 - \$1000. Some cities did not have the pricing listed within the ordinance. The cities also ranged in the degree of difficulty that it takes in order to get a permit or license. The larger analyzed cities, such as Chicago, IL and New York, NY have a more rigorous process in being able to obtain a permit or license. These cities limit the number of permits that they give out in a certain time frame and currently boast long waiting lists in order to even be considered in obtaining a food truck permit or license.

Health/Safety

Save for Raleigh, North Carolina and Phoenix, Arizona, all of the remaining examined cities require some form of a documented health inspection for food trucks either prior to operation or during operation. Some of the analyzed cities go as far as implementing systems where random inspections can take place at any time during operation. The analyzed cities that utilize this method include Chicago, Illinois, Largo, Florida, and Milwaukee, Wisconsin.

The majority of the evaluated cities require that a commissary either be present on the food truck or in a specified location that is within a certain distance of the food truck. A commissary is an area or facility that is dedicated to cooking or preparing food, as well as an area used to store cooking and cleaning supplies.⁴⁵ Examples of a food truck

commissary are depicted in Figure 6 and Figure 7. While some cities like Chicago, Illinois do require a commissary to be located on every food truck, if a food truck operator only sells pre-packaged foods, they can be exempt from the commissary requirement. There is a strict consensus throughout the various ordinances that no food shall be prepared at home.

Figure 7: Food Truck Commissary View #1



Figure 8: Food Truck Commissary View #2



The Food Truck Commissary is an area that is utilized for food preparation.⁴⁶

Several of the analyzed cities made mention of adhering to the local noise ordinance as it pertains to the operations of their food truck. The cities that made mention of abiding by the noise ordinance include Boston, Massachusetts, Hillsborough, North Carolina, Largo, Florida, Minneapolis, Minnesota, Phoenix, Arizona, Portland, Oregon, and Raleigh, North Carolina. The city of Minneapolis, Minnesota explicitly states that food trucks are prohibited from utilizing any sound amplifying equipment, televisions, lights or any kind of noise makers.

The available hours of operation for each city varied greatly. The hours ranged from no limitations in some cities to the standard business hours in cities such as Dallas, Texas (6 a.m. - 8 p.m.), Milwaukee, Wisconsin (6 a.m. – 9 p.m.) and Evanston, Illinois (8 a.m. - 9 p.m.). The explanation for the limitation of hours for most cities cited the safety of workers and the concern of creating nuisance issues for residential areas. The city of Fort Collins, Colorado is known to be a “college town” and allows the extended operation hours of (7 a.m. – 3 a.m.) in order to allow food truck operators to service local college students.

While over half of the analyzed cities did not list a requirement for proof of insurance, several of the cities listed specific requirements prior to being able to operate a food truck. For example, the city of Portland, Oregon requires each food truck vendor must provide the City of Portland with a certificate of insurance to cover public liability in the amount of at least \$400,000. The city of Fort Collins, Colorado states that each food truck operator must maintain Liability Insurance with the City named as additional insured and certificate holder.

Location Regulations

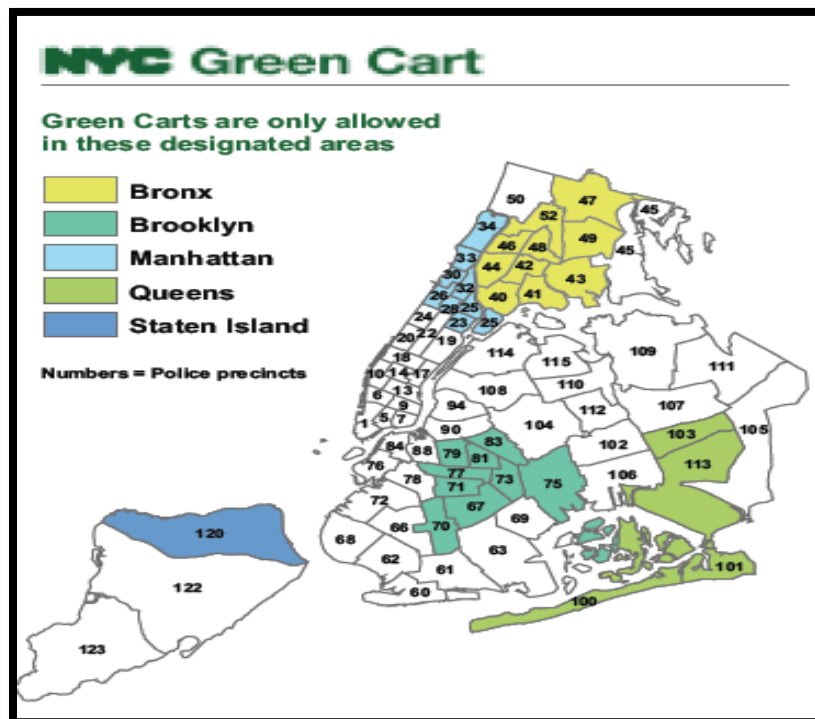
The location requirements for food trucks vary from city to city. Some are very lenient and allow more freedom. Others include restricted area maps and list specific locations as to where food trucks are able to operate. The proximity to which food trucks are able to operate near schools, churches, hospitals and other brick and mortar businesses is a chief factor that is considered in most mobile vending ordinances. Of the analyzed city ordinances, over half did not have any special operating restrictions as it pertains to schools, churches and hospitals. The cities that did have special restrictions included proximity regulations ranging from 10 - 500 ft.

Chicago, IL recently amended their food truck ordinance in order to include restrictions that would force food trucks to operate at least 200 ft. away from standard brick and mortar restaurants. Many food truck operators have complained about the new regulation as they believe it keeps them from being able to operate where pedestrians are most likely to congregate. The fine for not following this regulation can result in fines as much as \$2,000. In a study conducted of the downtown Chicago area, it was found that the accessible areas that would adhere to the new regulation were very small in quantity.⁴⁷

Nutrition Incentives

Thus far, only two of the analyzed cities have implemented programs that offer incentives for those who only sell fresh whole fruits and vegetables. Those cities are the larger and more urban cities of Chicago, IL and New York, NY. For the city of Chicago, food truck operators who only sell whole fruits and vegetables can save approximately \$835 on permit and license fees. Food truckers who choose to go this route need only apply for a City of Chicago Peddler License. Peddlers are prohibited from selling in areas that have been deemed as “No Peddling Zones,” such as Wrigley Field, United Center, U.S Cellular, Millennium Park and City sponsored special events.

Figure 9: New York’s Utilization of Green Carts



Cities such as New York are utilizing green carts in order to provide healthier food to areas that are considered to be food deserts.⁴⁸

The city of New York has implemented the Green Cart Initiative in order to help provide healthier foods to areas that are considered to be food deserts. According to Mayor Michael Bloomberg, “Access to health foods varies widely throughout New York City and in many lower-income neighborhoods, supermarkets are few and far between.”⁴⁹ Green carts are only allowed to operate in the various New York boroughs that have pre-approved NYPD precinct locations as depicted in Figure 8 above. Food truck operators who take advantage of this program pay a reduced permit fee and also have a higher chance of gaining a permit as there is a separate waiting list for green carts versus standard food trucks.

CHAPTER FIVE

Discussion and Recommendations

After the completion of my extensive research, I have come up with the following suggested regulations that should be considered for any universal Food Truck Ordinance. The primary purpose of an Urban Planner is to assist in protecting the health, safety and welfare of a community. Therefore, my recommendations will be adhering to these principles. In my opinion, the presence of mobile food vendors can add a vibrancy and sense of community to any city. However, regulations are needed in order to prevent any nuisances that could adversely affect a community.

Prior to implementing a new food truck ordinance or modifying a current food truck ordinance, it is my recommendation that communities solicit public participation in the overall process. Community members should be given the opportunity to voice any opinions or concerns that they have about the operation of food trucks. This can be done in a variety of ways including holding public meetings, handing out surveys and by conducting interviews with potential food truck operators and standard local brick and mortar businesses. Following the completion of all city wide research, it is suggested that cities institute a Pilot Program before implementing their final food truck ordinance. Pilot Programs are common practice currently being utilized in many cities across the

United States. A Pilot Program is a trial period that can be used to test out a proposed food truck ordinance. This period can help to distinguish what definitively should be included in the final ordinance.

Health Regulations

In order to ensure potential customers have a safe and healthy experience when frequenting one of the area food vendors, I have found the following regulations as imperative to the health regulations section of a food truck ordinance.

- Food trucks should be required to pass an inspection by the local health department prior to being issued a permit.
- Food trucks should be susceptible to random inspections in order to ensure they are continuously keeping up with the health regulations they agreed upon during their permit issuance.
- Food trucks should be given the option to prepare food in a commissary located on the food truck or located in an approved, designated location that is easily accessible
- All food preparation should be prohibited from non-certified residential kitchens
- Food trucks operating without a commissary on board should be required to enter into agreement with a near-by facility in order to utilize their restroom facilities.
- Food trucks should be required to display a rating or grade of their most recent inspection in order to keep potential customers informed about the service they are receiving.

Location Regulations

What may be considered to be the most contentious portion of any food truck ordinance, the location regulations should be strictly conducive to the current environment for that particular city. The following are my recommendations:

- Cities should not be in the business of preventing competition between food trucks and standard brick and mortar restaurants.
- All location regulations should be imposed solely for safety concerns
- Maps should be included in the ordinance depicting areas in which food trucks are restricted from operating
- Don't implement location regulations that work to keep food trucks away from each other. Studies have shown that food trucks do better when they are in close proximity to each other and work as a unit.⁵⁰
- While it may be considered to be extreme, I agree with the requirement in some cities that food trucks should be equipped with a GPS (Global Positioning System) device. This device is needed to ensure that food truck operators are adhering to the location regulations.

Hours of Operation

The operable hours for every food truck should be conducive to the city they are serving. As long as no nuisances are occurring, food trucks should be allowed to operate 24/7 in non-residential areas.

Insurance

Food trucks should be required to provide proof of insurance prior to the issuance of a permit that will cover public liability.

Permit/License Fees

- While it should be the goal of any city to encourage entrepreneurship and free enterprise, cities should make sure that the usage of public utilities by food truck operations are fully covered.
- Therefore, permit and license fees should be set at annual rates with the possibility of a yearly increase or decrease dependent upon the popularity of permit applications and market response.
- Cities should limit the amount of permits that they issue each year dependent upon traffic congestion concerns that are specific to their city.
- A portion of the ordinance should outline the application process
- Communities should also follow the direction of cities like New York, NY and Chicago, IL and offer discounted rates or fee exemptions to food truck operators who are going to sell solely whole fruits and vegetables.

Table 2: Summary of Ordinance Recommendations

Permit/ License Fees	Health Requirements	Location Requirements	Nutrition Incentives	Insurance Require- ment
✓ Cap amount of issued permits per year	✓ Require regular Health Inspections	✓ Ensure Safety Needs	✓ Provide Incentive for FT operators that sell healthy foods	✓ Require each FT operator to have public liability insurance
✓ Set annual fee amounts	✓ Require Commissary for any prepared food	✓ Include maps that display operable locations		
✓ Include Application process in Ordinance	✓ Require Display of Health Inspection Grade	✓ Require GPS		
		✓ Allow 24/7 Operation in non-residential locations		

Conclusion

A summary of my ordinance recommendations can be found in Table 2 above. The implementation of these recommended regulations has been found to be successful in the cities that were analyzed in my food truck ordinance analysis. These recommendations also work to avoid any favoritism between mobile food vending operations and standard brick and mortar businesses.

<i>Table 3: Analyzed Case Study City by Population</i>	
<i>City</i>	<i>Population</i>
<i>New York, NY</i>	<i>8,244,910</i>
<i>Chicago, IL</i>	<i>2,707,120</i>
<i>Phoenix, AZ</i>	<i>1,469,471</i>
<i>Dallas, TX</i>	<i>1,223,229</i>
<i>Boston, MA</i>	<i>625,087</i>
<i>Baltimore, MD</i>	<i>619,493</i>
<i>Milwaukee, WI</i>	<i>597,867</i>
<i>Portland, OR</i>	<i>593,820</i>
<i>Raleigh, NC</i>	<i>416,468</i>
<i>Minneapolis, MN</i>	<i>387,753</i>
<i>Fort Collins, CO</i>	<i>146,762</i>
<i>Frisco, TX</i>	<i>121,387</i>
<i>Largo, FL</i>	<i>77,723</i>
<i>Evanston, IL</i>	<i>74,785</i>
<i>Woodland, CA</i>	<i>55,806</i>
<i>Hillsborough, NC</i>	<i>6,175</i>

Summary of Each Ordinance Case Study

City: **Baltimore, MD**⁵¹

Population: 619,493

Location Regulations:

- No food trucks may operate within the "downtown area," (meaning Martin Luther King Jr. Boulevard on the west, Centre Street on the North, Fallsway on the east, and Pratt St. on the south)
- Food Trucks are prohibited from operating around the stadiums.
- In a residential area No Street vendor of food products may stand or park his or her vehicle: 1) for more than 15 minutes at a given location; or 2) within 300 feet of any location at which the vehicle stood or parked during the preceding 48 hours.
- Food trucks are not allowed within 500 ft. of schools on school days from 7 a.m. to 5 p.m.
- Food trucks are not allowed within 300 ft. of any retail food establishments that sell similar products

Health Regulations:

- All Food Trucks must undergo an inspection by the Health Department
- No food can be prepared at home
- Food trucks must be equipped with
 - a. A hand-washing sink with an adequate supply of hot and cold water.
 - b. A three (3)-compartment sink/utensil washing sink.
 - c. Waste water tank.
 - d. Adequate refrigeration (no ice chests.)
 - e. Adequate cooking facilities (if necessary.) No charcoal or wood cooking equipment is allowed.

Permit Regulations:

- Food Truck Vendors must have appropriate licenses issued by the State of Maryland, State Comptroller's Office
 - Food Truck Vendors must have appropriate licenses issued by the Baltimore City Health Department (\$150)
 - All Food Truck Vendors must have a street vendor's license issued by the Street Vendors Board of Baltimore City
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City: **Boston, Massachusetts**⁵²

Population: 625,087

Location Regulations:

- Food Truck operators must submit a proposed route and hours of operations with the application for a permit
- The Commissioner of Public Works will then approve, amend or deny the route based on the needs of the city

Health Regulations:

- Food Truck must pass all necessary inspections required by the Boston Fire Department and Department of Inspectional Services (State Sanitary Code)
- Access to restroom facilities for the use of food truck employees within 500 ft. of each location the food truck will operate
- Food truck must abide by local noise ordinance
- Commissary required

Permit Regulations:

- The city holds the right to limit the number of permits issued per year
- Application Fee is \$500
-

Tax Regulations:

- None

Citation Regulations:

- Any Food Truck operating without a valid permit shall be deemed a public hazard and may be ticketed and impounded
- Same goes for food trucks that are left unattended
- Same goes for food trucks that operated outside of approved locations to operate

- Fines start at \$300

Other:

- Commissary Requirement
 - Proof of insurance with the City being listed as insured as well.
 - Food trucks must provide waste container for customers and shall empty at own expense
 - All food trucks must be equipped with GPS device
-

City: **Chicago, IL**⁵³

Population: 2,707,120

Definition:

- Distinguishes between MFD (Mobile Food Dispenser) and MFP (Mobile Food Preparer)
- MFD- sell prepackaged foods
- MFP- prepares and sell food from the truck
- Peddler- for who sell only whole, uncut fruits and vegetables

Location Regulations:

- Food trucks cannot make stops longer than two hours at a time to service customers
- No mobile food vehicle shall park or stand such vehicle within 200 feet of any principal customer entrance to a restaurant
- Hours of operation are 5AM – 2AM
- Each mobile food vehicle must have a permanently installed Global Positioning System (GPS)

Health Regulations:

- Recurring inspections by the Department of Health
- Fire safety compliance evaluation

- Hand wash sink required

Permit Regulations:

- MFD and MFP license required (\$700-\$1,000 for two years)
- Peddler License (\$165 for two years)
- Valid Illinois drivers license

Other:

- Commercial general liability insurance with limits of not less than \$350,000.00 per occurrence

Current Climate:

- Ordinance last amended in July 2011
 - New regulations allowed Food Truck operators to now cook on board their vehicles and allowed for longer hours of operation
 - New regulations require Food Trucks to stay at least 200 ft. away from standard restaurants
 - New regulation imposed a requirement for food trucks to be equipped with a GPS device
-

City: **Dallas, TX**⁵⁴

Population: 1,197,816

Location Regulations:

- An itinerary must be provided for each vehicle prior to the first business day of each month.
- The Health Department must be advised of any changes immediately.
- Schedules/Stops must be accurate to within 30 minutes.

- The name, address and telephone number of the owner of the premises must be provided.
- A description of the food to be sold or served at each premise must accompany the itinerary.
- The hours allowed are from 6 am to 8 pm unless special operating hours are approved.
- Vending outside of the CBD area must be conducted on private property and properly zoned.
- Location permits are only required for CBD locations that are on public property (i.e. sidewalks and street corners). A written and notarized letter of permission from the property owner is required, however.
- To sell in a park or the Farmer Market, a vendor must have written permission from the Parks and Recreation Department or the Municipal Produce Market (Farmers Market). Vendors within the CBD are required to obtain a Central Business District (CBD) Concession License from the Restaurant and Bar Inspection Division.

Health Regulations:

- Commissary Requirement
- A commissary is a fixed food products establishment, permitted and regularly inspected by the City of Dallas.
- The pushcart vendor is responsible for proper disposal of waste and trash associated with the operation.
- The vendor must keep the immediate area covering 5 feet on all sides measured from the perimeter of the truck, in a hazard-free condition, clean of grease, trash, paper cups, coolers, or cans associated with the vending operation.

Permit Requirements:

- Truck Inspection Fee- \$150

- Permit Fee- \$315
- Current Texas Drivers License,
- proof of liability insurance,
- Affidavit of Authenticity of MFPV,
- Food Service Manager registration,
- written agreement of the property owner of each vending location allowing the use of toilet facilities,
- Commissary Approval Form,
- low propane gas permit.

Current Climate:

A section of the ordinance focuses on design requirements for the truck. Aside from the standard Mobile Food Truck, Dallas has dedicated a portion of their ordinance to other forms of mobile food vending including trucks that are strictly used for the sale of pre-packaged grocery items, ice cream trucks and trucks that only sell pre-packaged foods that don't require any preparation on the truck.

City: **Evanston, IL**⁵⁵

Population: 74,486

Location Regulations:

- No operation is allowed between the hours of 9 p.m. and 8 a.m.
- No sales within 500 ft. of any school
- No sales within 100 ft. of public parks and beaches
- No sales within a business district

- Operators must provide private property consent form if operating on private property
- Map of restricted areas is included

Health Regulations:

- Food truck must be inspected by the Evanston Health Department
- Food truck operators must adhere to the health regulations found in the city code
- Food truck operators must provide a cleaning and sanitation plan
- As well as a waste removal and disposal plan

Permit Regulations:

- Food truck operators must obtain a Mobile Vendor License through the Evanston health Department
- Permit Price is \$461 per year
- Drivers license for the vehicle operator
- Food service sanitation manager certification for the food service operator

Other:

- Proof of access to restrooms with a hand sink for use by employees within two hundred (200) feet of the mobile food vehicle, when the vehicle is parked in one location for more than two hours.
- Sign indemnification agreement stating that the vendor shall hold harmless the city and its officers and employees, and shall indemnify the city, its officers and employees for any claims for damage to property or injury to persons which may be occasioned by any activity carried on under the terms of the permit.
- Proof of maintaining public liability, food products liability, and property damage insurance

City: **Fort Collins, CO**⁵⁶

Population: 143,986

Location Regulations:

- May vend only on lots in non-neighborhood zone districts or on streets in locations in non-neighborhood zone districts where parallel parking is allowed.
- May not stop to vend within two hundred (200) feet of the property boundary of any public or private school for students within the grade range of kindergarten through twelfth (12th) grade.
- May not be within ten (10) feet of the extension of any building entranceway, doorway or driveway.
- May not be upon a public sidewalk within the Downtown Zoning District except with a Downtown Concession Agreement.
- May not be upon a public-right-of-way, or public street, alley or sidewalk within a City park or other City facility, recreation area, or trail without a facility-specific issued permit.
- May not operate between the hours of 3 a.m. to 7 a.m.

Health Regulations:

- Must pick up litter and have a suitable container for the placement of the litter by customers.

Permit Regulations:

- Must prominently display Outdoor Vendor license,
- Sales Tax licenses and
- Health Permit on vehicle

Other:

- Must maintain Liability Insurance with the City named as additional insured and certificate holder. Commercial General Liability with a Combined Single Limit of \$500,000 per occurrence and Products Liability with a Combined Single Limit of \$500,000 per occurrence.

City: **Frisco, TX**⁵⁷

Population: 129,574

Location Regulations:

- Food trucks are permitted in the areas zoned as Retail, Commercial-1, Commercial-2, Highway zoning districts, or the PUD.
- Food trucks are only permitted on private property where an existing business operates and must get written permission
- Food trucks must be located within 50 ft. of an entrance of a primary operating business
- Food trucks must have minimum setback of 100 ft. from major thoroughfares
- Food trucks cannot operate in parking spaces, driveways, fire lanes, or public roads
- Food trucks must operate within the same business hours as the property owner

Health Regulations:

- Food trucks must undergo an inspection from the Health and Food Safety Division
- Must adhere to all requirements of Health Ordinance
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Permit Regulations:

- Food trucks must receive a permit from Building Inspections
- Food trucks must receive a permit from the Health and Food Safety Division (Price- \$300 for trucks with kitchen, \$200 for trucks without)

Tax Regulations:

- Food trucks must possess a city tax certificate showed as paid

Citation Regulations:

- Any person found in violation of the rules and regulations of this ordinance is liable to be deemed guilty of a misdemeanor
 - With a fine not exceeding \$2,000
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City: **Hillsborough, NC**⁵⁸

Population: 6,087

Location Regulations:

- Vendors may operate only on private property with written permission from the property owners.
- The parcel must be zoned for non-residential uses and must not be located in the historic overlay zoning district.
- Vendors may operate only from 8 AM to 8 PM.
- Food trucks may operate at least 10 ft. away from the nearest building as long as the location has been approved by the Hillsborough Fire Marshall

Health Regulations:

- Vendors must provide for adequate waste collection from their customers and remove waste from the site daily without using public waste receptacles.
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Permit Regulations:

- Food truck operators must possess a permit from the County Health Department in North Carolina
- Food truck operators must possess a mobile food vendor license from the Hillsborough Finance Department \$200 (fees vary and can change at any time)
- No more than 10 permits issued at a time

Tax Regulations:

- Vendors must pay the Hillsborough Food and Beverage Tax pursuant to Article VI of the Town Charter

Citation Regulations:

- Vendors must operate in a safe, sanitary, and non-offensive manner. Complaints of unsafe conditions, excessive waste or noise (from patrons or machinery), or other disruptive conditions to neighboring owners or occupants will be investigated and may be the cause for revoked permits or denied permit renewal.
- Operation of any mobile food vending unit in violation of this ordinance shall result in the assessment of a civil penalty of \$100. Each day the violation exists constitutes a separate violation for which an additional civil penalty may be imposed.

Other:

- Food trucks must adhere to local noise ordinance
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City: **Largo, FL**⁵⁹

Population: 77,648

Location Regulations:

- Food trucks are not allowed to stop or park in any public street/right-of-way or easement
- Food trucks are prohibited from operating on parcels that are designated for residential purposes
- Food trucks are only allowed on private property that is designated and used for commercial, industrial, recreational, or any other non-residential purposes
- Food truck operators must provide notarized written consent to operate on private property
- Only one food truck allowed on any one parcel less than half an acre size
- Food truck operators must provide a site plan for each location they intend to operate on
-

Health Regulations:

- Food trucks must not discharge any fat, oil, grease or waste water into the sanitary sewer system
- Routine inspections may be conducted at any time by building or fire inspectors
- Food trucks must adhere to the rules and regulations of the State of Florida

Permit Regulations:

- Mobile Food Vendor Permit required (\$200 annually)
- No more than 15 permits issued per year

Citation Regulations:

Other:

- Must adhere to local City noise ordinance (amplified sounds prohibited)
 - Private property owner must allow restroom facility access to the vendor and customers
 - Food trucks must adhere to local sign ordinance
-

City: **Milwaukee, WI⁶⁰**

Population: 594,833

Location Regulations:

- Food truck operators must provide itineraries of daily route
- You may not park or sell within 300 feet of a school entrance while the school is open to students.
- You may not stop for more than two hours in any residential block and such stops must be separated by a six-hour period.
- Must be in compliance with posted time limits on parking.

- Food cannot be sold between 9 p.m. and 6 a.m.
- Must be granted permission if interested in selling in any of Milwaukee County Parks
-

Health Regulations:

- Food trucks must adhere to the rules of the Milwaukee Health Department
- Food trucks are susceptible to inspection at any time during operation by the Health Department

Permit Regulations:

- Food truck operators must obtain license from the City of Milwaukee Health Department

Operating Requirements:

- All food trucks must have a mobile service base which is a place to fill your water tank, dispose of wastewater, wash utensils and store and prepare food.

Other:

- Mobile Food Establishment operators must have arrangements for the use of public or private toilet facilities during all hours of operation.
- Food peddlers must comply with all city noise nuisance regulations. (horns not allowed)

City: **Minneapolis, MN**⁶¹

Population: 382,578

Location Regulations:

- Food trucks are prohibited within 100 feet of a restaurant with direct access to sidewalk or sidewalk café on the same block face
- Within 500 feet of any festival or civic event

- Within 500 feet of an entrance to a regional sports facility
- Within 200 feet of park board property unless permit is obtained
- Food trucks are only allowed to operate between the hours of 6:00 a.m. and midnight
- And until 10 p.m. if located within 300 ft. of a residential building
- Food truck operators must provide written consent if operating on private property
- Approved street locations are first come first served basis

Health Regulations:

- Food truck operators must clean all litter and garbage at operating location
- Food trucks must obtain a Final Environmental health inspection

Permit Regulations:

- Food truck operators must obtain a City of Minneapolis Mobile Food Vehicle Vendor license (\$818)

Citation Regulations:

- Failure to comply with violation orders may result in citations, fines, suspensions, and revocation of your license to operate.

Other:

- No external signage, bollards, seating or any other equipment not contained within the vehicle.
- No sound amplifying equipment, televisions, lights or noisemakers.
- Food truck operators must provide a certificate of liability insurance (if operating on a public location, must name the City of Minneapolis as insured)

City: **New York, NY**⁶²

Population: 8,244,910

Definitions:

- Mobile Food Units
- Green Carts- sell only fresh fruits and vegetables

Location Regulations:

- Contains list of restricted streets
- Green carts are only allowed to operate in approved NYPD precincts

\$75-Health Regulations:

- All food trucks must be inspected and comply with the rules and regulations of the New York City Health Code, Administrative Code, and New York State Sanitary Code

Permit Regulations:

- Mobile Food Vendor License (\$75-\$200)
- \$56 Fee for Mobile Food vendor protection course
- Number issued is very limited (long waitlist)

Tax Regulations:

- must obtain a NYS Sales Tax ID Number

Citation Regulations:

Other:

- Mobile food processing vendors vending without a proper mobile food processing permit shall be deemed to be vending without a permit and shall be subject to seizure of the cart and/or its contents and all other sanctions prescribed by law.

City: **Phoenix, AZ**⁶³

Population: 1,469,471

Location Regulations:

- Food truck operators must comply with all rules and regulations found in the Phoenix zoning ordinance
- Food truck operators must provide written consent from private property owners in which food trucks will operate
- Food truck operators are prohibited from operating between the hours of 2:00 a.m. and 6:00 a.m.
- Food truck operators must be parked at minimal 1,320' from another food truck on the same side of the street
- Food trucks cannot be placed within 15 ft. of a right-of-way
- Food trucks cannot be placed within one hundred feet of an intersection

Health Regulations:

- Food truck operators must prevent the accumulation of liter, garbage, rubble or debris on the property where operating

Permit Regulations:

- Mobile Food Vending License Required (\$350 application fee)
- (\$30 annual permit fee)
- Food truck operator must possess an Arizona issued drivers license
- and U.S. birth certificate or U.S. certificate of citizenship

Citation Regulations:

- Any food truck operator found to be in violation of any rule found in the ordinance is liable to be fined anywhere between \$50 and \$2,500.
- Food truck operator can also be found guilty of a Class 1 Misdemeanor.

Other:

- Food truck operators must adhere to local noise ordinance.
- Food truck operators may utilize amplified music as long as it does not exceed 55 decibels at one hundred feet from the source as measured by a sound level meter
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City: **Portland, OR**⁶⁴

Population: 593,820

Location Regulations:

- Food trucks may operate between the hours of 6:00 a.m. and 10:00 p.m.
- Lists specific streets where food trucks are able to operate
- May operate in city parks or in city-owned parking lots in city parks, if granted a license through the competitive bid process or RFP process
- Food trucks are not allowed on school grounds, cemeteries or in residential (R) zones
- Food trucks must locate at least sixty-five (65) feet from a fixed-base food service establishment with an operating kitchen measured from the front door; or
- Another street vendor or food truck; or
- Any hotel, bed and breakfast, motel, hostel, or inn measured from the nearest edge of the property.
- Approved food truck locations are on a first come first served basis
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Health Regulations:

- Food truck must be inspected before operation from the Multnomah County Health Department

Permit Regulations:

- License from the Multnomah County Health Department (range between \$340 and \$425)

Citation Regulations:

- Failure to adhere to the regulations for food truck is cause for revocation or suspension of your license by the City Clerk pursuant to Chapter 15 of the City Code

Other:

- Each food truck vendor must provide the City of Portland with a certificate of insurance to cover public liability in the amount of at least \$400,000.
- Food trucks must adhere to local noise ordinance
- Food trucks are allowed one portable sign which must adhere to the local sign ordinance

City: **Raleigh, North Carolina**⁶⁵

Population: 416,468

Location Regulations:

- Food Trucks are allowed to be located at least 100 ft. from the front door of any restaurant and outdoor dining area
- At least 50 ft. from any permitted mobile food vending cart location
- 15 ft. from any fire hydrant
- 5 ft. away from any driveway, sidewalk, utility box or vault, handicapped ramp, building entrance or exit or emergency call box.

Exceptions:

- A food truck owner may continue the duration of their permit if a restaurant opens after the issuance of the permit until it expires.

Hours of Operation:

- Food trucks may operate between the hours of 6a.m. and 3 a.m. unless located within 150 ft. of single or two-family residential dwellings.
- When located within 150ft. of these residential dwellings, food truck may operate between the hours of 7 a.m. and 10 p.m.

Health Regulations:

- Food Truck Operators must adhere to the city wide noise ordinance
- All areas within 5 ft. of the truck must be kept “clean.”

Permit Regulations:

- Food Truck Operators must obtain a Business License and two permits
- Food Truck Retail Sales Permit for Vendor (\$150)- allows the operation of the food truck in the city.
- Food Truck Zoning Permit for Property Owner (\$78)- all operation in a specific location

Citation Regulations:

- If the Food Truck Operator is found to be in violation of any of the regulations found in the ordinance, they will be given escalating citations which start with a \$100 fine on the first offense, \$300 on the second, and fine will be revoked on the third offense.

Raleigh’s Food Truck Ordinance was recently updated to increase location options through the entire Downtown Overlay District. A six month study was conducted in order to assess the current system and the potential ramifications of allowing more food trucks. The study found there would be no significant impact.

Date of Last Ordinance Update: 12/04/2012

City: **Woodland, CA**⁶⁶

Population: 55,468

Definition

Location Regulations:

- Vendors may operate only where vending is permitted under Chapter 25 of the Municipal Code
- No mobile vendor vehicle shall operate within any city park or recreation facility, except in conjunction with a special event permit.
- Vendors are prohibited from operating within 300 ft. of any school (vendors may operate on school property only with written permission)
- Vendors are prohibited from operating within 40 ft. of an intersection or 20 ft. of a driveway or parking lot entrance
- Vendors may not operate between the hours of 10:00 p.m. and 8:00 a.m.
-

Health Regulations:

- Food trucks must be inspected by the Yolo County Environmental Health Department
- Area surrounding truck must be maintained in a safe and clean manner at all times

Permit Regulations:

- Public Health Permit from Yolo County
- Business license from City of Woodland (between \$80 to \$137 dependent upon residency within Woodland)
- Mobile Vendor Permit for those who operate on private property. (those who operate on public property for less than 30 minutes at any one location are exempt)

Other:

- No tables, chairs or other furniture are allowed

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